



SALADS

Asparagus & Pea Shoots Salad \$14.00

Arugula, Pickled Egg, Herbed Bread Crumbs,
Bacon/Truffle/Pommery Vinaigrette

Heritage Mix Greens \$14.00

Baby Greens, Soft Herbs, Balsamic
Vinaigrette

Endive & Puffed Wild Rice Salad \$14.00

Dried Fruit, Shaved Asiago, Green Apple
and Leek Vinaigrette

Shaved Fennel & Arugula Salad \$14.00

Radish, Castelfranco, Pistachios, Tart
Cherry and Sumac Vinaigrette

Roasted Parsnip & Pear Salad \$14.00

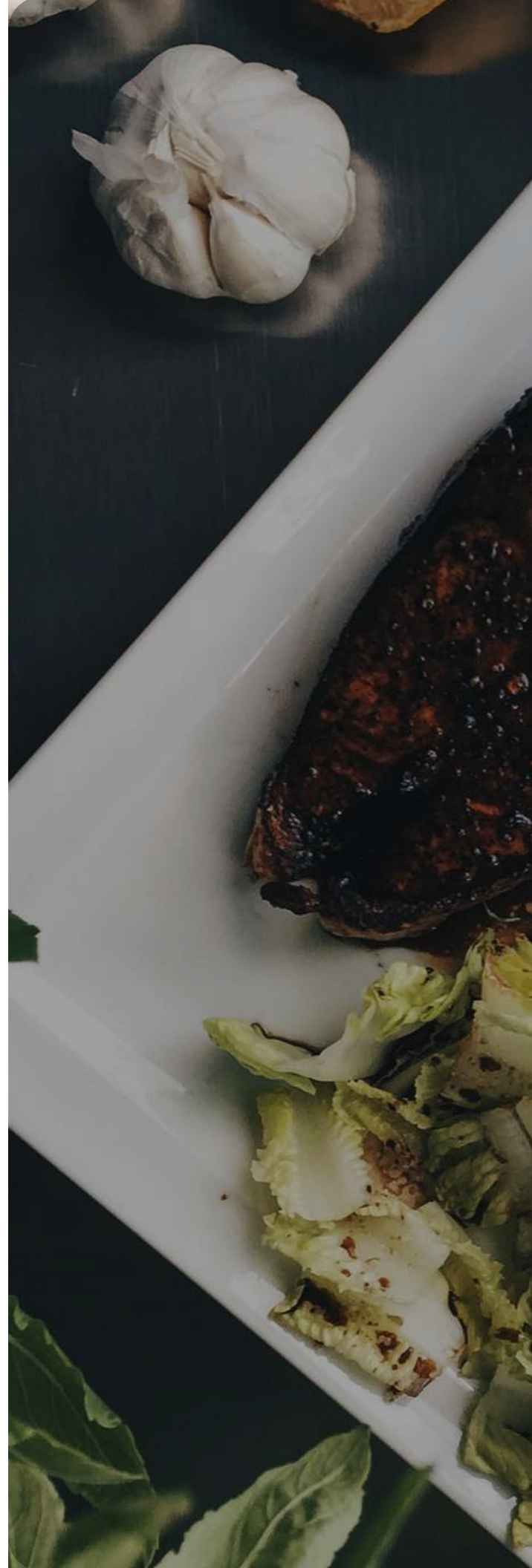
Arugula, Pink Peppercorn Goat Cheese,
Brown Butter/Maple/Hazelnut Vinaigrette

Heirloom Tomato & Mozzarella \$16.00

Black Olive Crumble, Basil Puree

Radicchio & Frisee Salad \$16.00

Treviso, Smoked Beet and Honey Puree,
Prosciutto, Blood Orange Segments,
Poppy Seeds





PASTA

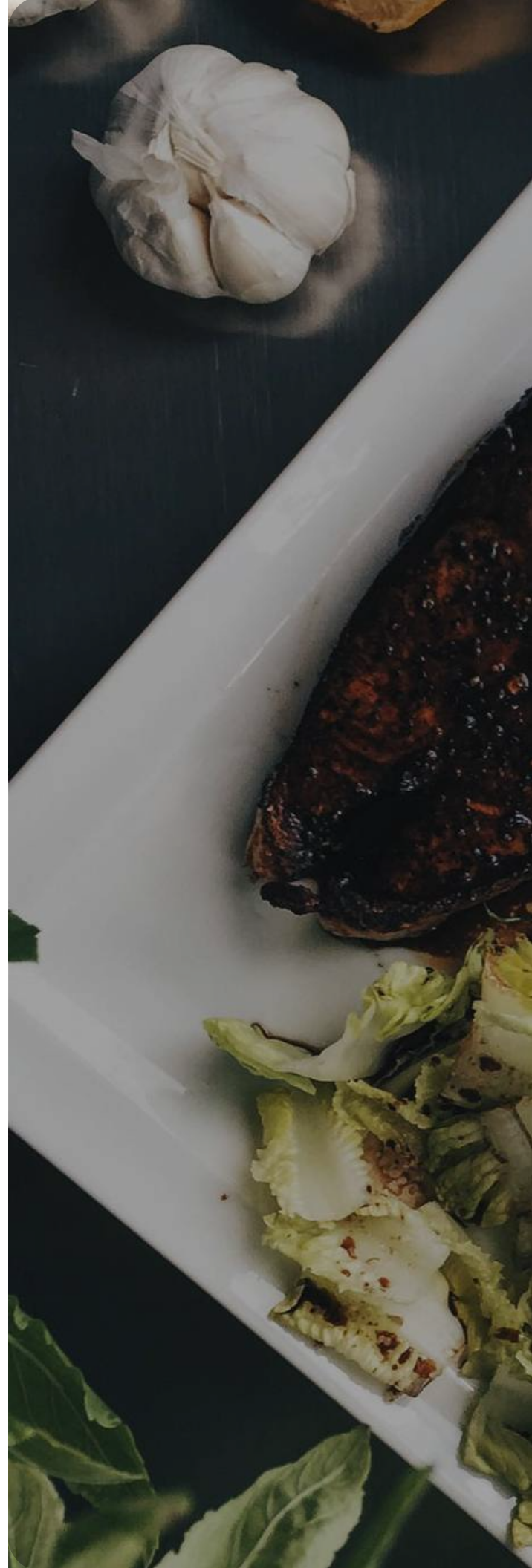
Penne with Tomato & Basil \$16.00
Parmigiano Cheese

Rigatoni Alla Vodka \$17.00
Pancetta and Rose Sauce

Gnocchi with Basil Pesto \$18.00
Stracciatella Cheese

Pappardelle with Porcini \$20.00
Mushroom
Cremini, Sage and Cream

Linguine Bianco \$22.00
Sautéed Shrimp, Zucchini and Lemon
Zest





ENTREE

Roasted Irish Organic
Salmon \$36.00

Wilted Greens, Heirloom Carrot Spears
and Sweet Potatoes

Pan Seared Chilean
Sea Bass \$52.00

Seasonal Vegetables, Smashed Potatoes
and Herb Compound Butter

Braised Beef Short Ribs \$48.00

Celery Root Puree and Seasonal
Vegetables

Aged Prime Striploin Steak \$56.00

Red Wine Jus, Roasted Potatoes,
Seasonal Vegetables and Chimichurri

Chicken Milanese \$26.00

Breaded Chicken Breast, Meyer Lemon,
Rapini and Roasted Duck Fat Potatoes

Pan Seared Chicken
Supreme \$32.00

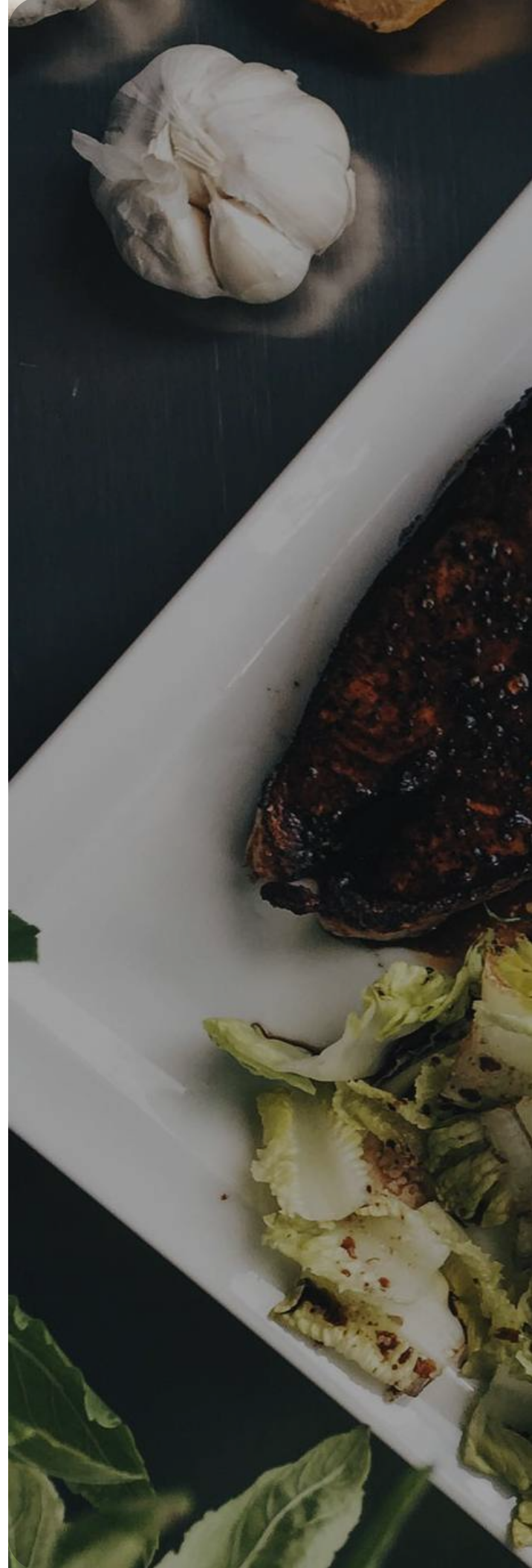
Roast Potatoes and Seasonal Vegetables

Vegetable Lasagna \$18.00

Spinach and Bechemal

Vegetable Coconut Curry (V) \$21.00

Chickpeas, Grilled Broccoli Spears and
Cauliflower

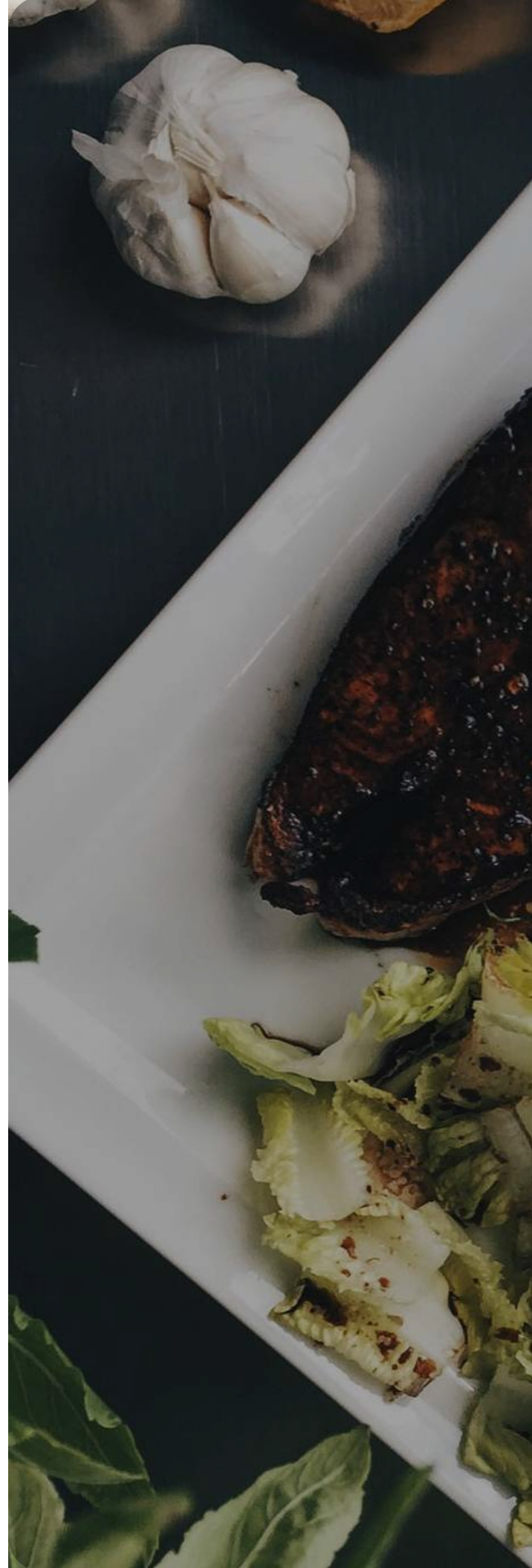




F I M S P E C I A L

Family Style Mixed Grill \$225.00
Serves 4

Canadian Prime Striploin Steak, Ontario
Lamb Chops, Grain Fed Chicken,
Homemade Sausage, Marinated Shrimp
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Seasonal Vegetables
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Smashed Potatoes
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Heritage Spring Salad





DESSERT

Classic Cheesecake \$11.00

Seasonal Garnishes

Flourless Chocolate Cake \$11.00

Compressed strawberries and Chocolate Gelato

Silver Spoon Tiramisu \$11.00

White Chocolate Shavings

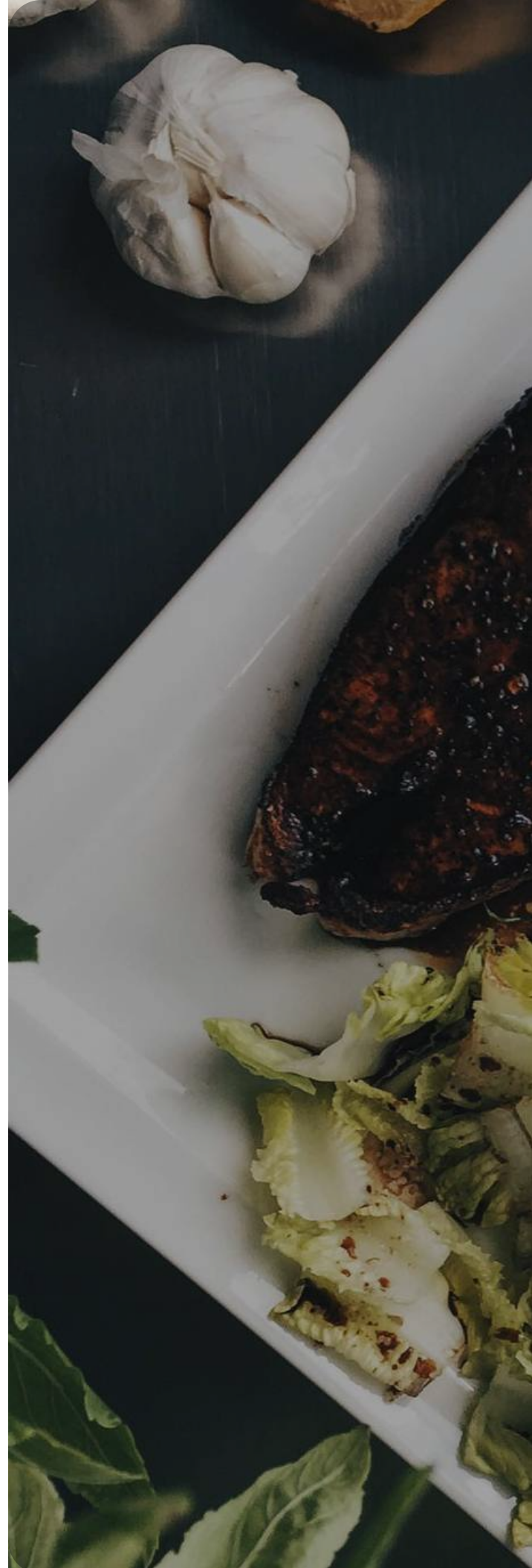
Fresh Fruit Bowl \$7.00

Whipped Cream

Mixed Platter of: \$90.00

Cannoli, Bombe, Cookies and Fruit

Serves 8-10





ADDITIONAL PRICING

Head Chef Rate \$225.00

Additional Chef Rate \$175.00

4 Hours, Number of Chefs Required is
Based on Menu Selection

Service Staff \$37.50
Minimum of 5 Hours /hour

Bartender \$37.50
Minimum of 5 Hours /hour

Prices are subject to travel time pending location of event

We use a third party rental company, and are happy to
help you coordinate

